



## BRUNELLO DI MONTALCINO RISERVA DOCG

<b>Production area</b>	Castelnuovo dell'Abate - 365 m above the sea level.
<b>Soil characteristic</b>	Limestone rich in stone marl
<b>Grapes</b>	100% Sangiovese
<b>Planting density</b>	5.500 plants/Ha
<b>Vineyard b. sistem:</b>	Spur pruned
<b>Average yield:</b>	about 40 years older.
<b>Alcohol</b>	14,50%
<b>Vinification</b>	Only in the best vintages, after a careful selection and hand harvesting of the grapes, start the fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.
<b>Aging</b>	5 years in french oak cask
<b>Bottle-aging</b>	8 months
<b>Colour</b>	Intense garned red colour
<b>Bouquet</b>	Intense and powerful, rich in aromas, blackberry and blueberry combined with tertiary aromas, hints of chocolate, tobacco, balsamic, ethereal.
<b>Taste</b>	Powerful tannins, harmonious and helegant, wine of extreme logevity.
<b>Pair with</b>	Meditation wine

